

APS

FILE 'USPAT' ENTERED AT 11:46:42 ON 27 SEP 1998

L1 19982 (MIXTURE# OR MIX?) (25A) (MICROORGAN? OR BACTERI? OR FUNG?  
OR YEAST? OR PROTOZO?)

L2 86 L1 (25A) SECRET?

L3 35 L1 (25A) (UNCULTIVAT? OR UNPURIF? OR UNCHARACTER? OR UNDEFI  
N? OR UNIDENTIF?)

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US PAT NO: 5,753,003 [IMAGE AVAILABLE] L3: 1 of 35

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US PAT NO: 5,753,003 [IMAGE AVAILABLE] L3: 1 of 35

DETDESC:

DETD(6)

As the **\*\*microorganism\*\*** to be introduced, there can be used a **\*\*microorganism\*\*** already isolated or newly screened from the environment, or a **\*\*mixture\*\*** of different strains in compliance with the desired purpose. **\*\*Unidentified\*\*** **\*\*microorganisms\*\*** isolated by screening can be also used. In addition, they may be **\*\*microorganism\*\*** strains derived from a wild type strain by mutation, fusion or genetic recombination.

US PAT NO: 5,525,229 [IMAGE AVAILABLE] L3: 8 of 35

DETDESC:

DETD(10)

Any . . . N. Hobson, et al., Methane Production from Agricultural and Domestic Wastes, Applied Science Publishers (1981). Exemplary hydrolysis and acid forming **\*\*bacteria\*\*** include species from genera including Bacilli, Enterobacteria, Clostridia, Bacteroides, and the like. **\*\*Mixed\*\*** and **\*\*undefined\*\*** **\*\*bacteria\*\*** cultures may also be used. Advantageously, **\*\*bacteria\*\*** do not have to be provided to the first chamber 18. That is, in a preferred embodiment of the invention, . . .

US PAT NO: 4,938,973 [IMAGE AVAILABLE] L3: 21 of 35

SUMMARY:

BSUM(5)

A distinction is made between "single-strain starters", which consist of **\*\*bacteria\*\*** of one particular strain, "multiple-strain starters", which consist of a few particular strains, and **\*\*mixed\*\***-strain starters", which consist of an **\*\*undefined\*\*** number of different strains of different species of lactic acid **\*\*bacteria\*\***.

US PAT NO: 4,931,396 [IMAGE AVAILABLE] L3: 22 of 35

SUMMARY:

BSUM(6)

Historically, milk fermentations relied on starter cultures composed of **\*\*undefined\*\*** **\*\*mixtures\*\*** of lactic streptococci propagated without knowledge of, or protection from, **\*\*bacteriophages\*\***. Natural phage contamination in these cultures established an equilibrium of evolving **\*\*bacteriophages\*\*** and phage-resistant variants. These cultures were highly variable in day-to-day levels of acid production, but remained moderately active and could. . .

US PAT NO: 4,883,756 [IMAGE AVAILABLE] L3: 23 of 35

SUMMARY:

BSUM(5)

Historically, milk fermentations relied on starter cultures composed of **undefined mixtures** of lactic streptococci propagated without knowledge of, or protection from, **bacteriophages**. Natural phage contamination in these cultures established an equilibrium of evolving **bacteriophages** and phage-resistant variants. These cultures were highly variable in day-to-day levels of acid production, but remained moderately active and could. . .

US PAT NO: 4,300,632 [IMAGE AVAILABLE] L3: 27 of 35

SUMMARY:

BSUM(17)

The . . . of methane production under high temperatures are known. However, there is a much technical information concerning methane gas production by **microorganisms** although these traditionally work with **unidentified mixed** cultures obtained from cattle-manure or municipal sludge. The above mentioned organism Methanobacterium Termoautotrophicum is also obtained from a mixed culture. . .

US PAT NO: 4,233,438 [IMAGE AVAILABLE] L3: 28 of 35

DETDESC:

DETD(24)

An . . . methane and elemental nitrogen utilising heteropolysaccharide biopolymer forming strain of Methylomonas which was identified as strain NCIB 11221 and a **mixture** of heterotrophic **bacteria** including at least one strain of Flavobacterium, a strain of Pseudomonas maltophilia and several **unidentified** strains resembling species of Pseudomonas and Alcaligenes.

DETDESC:

DETD(73)

An . . . previously described in Example 1, and about 5 percent by number were motile, strictly aerobic Gram-negative rods, also so far **unidentified**. A subculture was lodged with the NCIB under the number NCIB 11258. The remaining approximately 15 percent by number consisted of a **mixture** of **bacteria** which included strains of Flavobacterium sp., Pseudomonas maltophilia, and Pseudomonas sp.

US PAT NO: 3,923,599 [IMAGE AVAILABLE] L3: 33 of 35

ABSTRACT:

A . . . preparations of papain, ficin, or bromelin of low germ content, i.e. less than 10,000 germs per gram with no detectable **bacteria** of the group Enterobacteriaceae, which in comparison to the **unpurified** corresponding enzymes displays a practically unchanged enzyme activity. The contaminated plant preparation is **mixed** with an emulsion of a halogenated hydrocarbon with a boiling point between 15.degree.C and 100.degree.C and, if desired, a cellulose. . .

US PAT NO: 3,878,302 [IMAGE AVAILABLE] L3: 35 of 35

SUMMARY:

BSUM(8)

In . . . temperature of fermentation will be between 80.degree. and 84.degree.F. During this period the Koji culture produces growth mainly of largely **unidentified** molds, **yeasts** and **bacteria** in the

**\*\*mixture\*\*** of soybeans and wheat. (This **\*\*mixture\*\*** of soybeans, wheat and growing Koji culture organisms is referred to as Koji.) After this initial fermentation period, the mixture. . .

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US PAT NO: 3,923,599 [IMAGE AVAILABLE] L3: 33 of 35  
TITLE: PROCESS FOR PREPARING PLANT ENZYME PREPARATIONS OF LOW GERM CONTENT

ABSTRACT:

A process for the manufacture of plant enzyme preparations of papain, ficin, or bromelin of low germ content, i.e. less than 10,000 germs per gram with no detectable **\*\*bacteria\*\*** of the group Enterobacteriaceae, which in comparison to the **\*\*unpurified\*\*** corresponding enzymes displays a practically unchanged enzyme activity. The contaminated plant preparation is **\*\*mixed\*\*** with an emulsion of a halogenated hydrocarbon with a boiling point between 15.degree.C and 100.degree.C and, if desired, a cellulose derivative to form a plastic mass which is then dried in a known manner.

US PAT NO: 3,878,302 [IMAGE AVAILABLE] L3: 35 of 35  
TITLE: Production of soy sauce

ABSTRACT:

Soy sauce is produced in a relatively short time by fermenting Maromi with an inoculant selected from Saccharomyces and Debaryomyces or a Maromi isolate.

L4 0 L3 (25A) SECRET?

U.S. Patent & Trademark Office SESSION SUSPENDED AT 12:16:00 ON 27 SEP 1998